

Bob Evans - Eggs Ranchero

An easy-to-make breakfast that is sure to keep you full until lunch!



Prep time: 5 minutes

Cook time: 25 minutes

8-10 servings

Ingredients

- 1 pound Bob Evans Original Recipe Sausage Roll
- 1 teaspoon Worcestershire sauce, or to taste
- 1 bunch green onions, finely chopped
- 1/2 teaspoon black pepper
- 1/2 cup bottled pickled jalapeno peppers, drained and chopped
- 1 jar pimentos, drained (2 oz)
- 12 large eggs, well beaten
- 1 cup grated longhorn cheese

Directions

In a skillet, crumble and cook sausage over medium heat until brown. Drain sausage. Add onions and jalapenos; cook until onions are tender. Add Worcestershire, black pepper and pimentos. Scramble eggs in large skillet over medium heat until set but not dry; add sausage mixture and sprinkle with cheese. Cook, covered, until cheese is melted. Serve hot. Refrigerate leftovers. Serving suggestion: Serve in soft flour tortillas with salsa on the side.